



CATERING & SPECIAL EVENTS

Autumnal Dinner for 12

Hors d'œuvre

Goat's Cheese Crispini
Gravad Lox Smorgasbord Sandwich with Fresh Dill

Amuse Bouche

Bleu Cheese filled Strawberry

1st Course

Butternut Squash and Cinnamon Bisque

2nd Course

Crawdada and Crab Macaroni and Cheese

Main Course

Grilled Veal Rib Chop, Traditional Mushroom Marsala Sauce, Haricots Verte with
Almonds, Carrots ala Crème

Refresher

Small Greens with Gingered Cucumber Dressing

Dessert

Granny Apple Tart with Sweetwater Valley Cheddar